ARCHIE ROSE
DISTILLING CO

Certified B Corporation

Archie Rose is now proud to be a
B Corp™ Certified business.

Archie Rose Bar and Cellar Door is situated on the lands of the Gadigal people of the Eora nation. We pay respects to their elders, past and present, and acknowledge their continuing connection to land, water and community. Always was, always will be, Aboriginal land.

FEATURE SPIRIT

BYRON BAY MACADAMIA HONEY GIN

In our first official gin release alongside co-owner Chris Hemsworth, Byron Bay Macadamia Honey Gin heroes wild local honey cultivated directly from the beehives on Hemsworth's Byron Bay farm, blended with native macadamia honey from the lush surrounding hinterland.



FEATURE SPIRIT COCKTAILS



SIGNATURE SERVE
Byron Bay Macadamia Honey Gin, Strangelove Coastal Tonic, strawberry — **15**



HOTEL GEORGIA
Byron Bay Macadamia Honey Gin, orgeat, lemon, orange blossom, nutmeg (contains egg whites) — **23**



SATURN RETURNS
Byron Bay Macadamia Honey Gin, macadamia liqueur, passionfruit, falernum, lemon — **24**



BEE MY BYRON BAE
Byron Bay Macadamia Honey Gin, lime, Mango Weiss Bar, macadamia — **24**



HERE COMES THE SUN
Byron Bay Macadamia Honey Gin, elderflower, lemon myrtle, cucumber, pickle brine, soda — **24**



NEIGHBOURHOOD NEGRONI
Byron Bay Macadamia Honey Gin, bitter curacao, sweet vermouth, honey spray — **26**

LIKE WHAT YOU TRIED? LET THE STAFF KNOW AND RECEIVE A $10 DISCOUNT ON YOUR BOTTLE PURCHASE.

CLASSICS



HOUSE MARTINI

Signature Dry Gin, dry vermouth, fino apera, green kalamata olives

American-Bar Recettes des Boissons Anglaises et Américaine, Frank P Newman, 1904

14/24



THE EAST 8 HOLD UP

Native Botanical Vodka, davo plum liqueur, passionfruit, pineapple, lime

Milk & Honey, London UK, 2010

23



CLOVER CLUB

Lemon Scented Gum Harvest Gin, dry vermouth, raspberry, lemon, whites (contains egg)

'How to mix and how to serve', Paul E. Lowe, 1909

24



MISSIONARY'S DOWNFALL

White Cane, peach, pineapple, mint, lime

Don the Beachcomber, Donn Beach, 1930's

23



PENICILLIN

Australian Original Whisky, ginger, honey, lemon, Triple Smoked Single Malt Whisky

28 Sam Ross, Milk & Honey, New York USA, 2005

24

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PLEASE INFORM OUR STAFF OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

ORIGINALS



SALTY DINGO
Australian Original Whisky, grapefruit, honey & salt **18**



SEASONAL GIMLET
Signature Dry Gin, seasonal fruit cordial - ask your bartender **24**



MOUNTAIN YUZU SMASH
Mountain Yuzu Harvest Gin, honeydew, basil, citrus **23**



BIG DADDY CANE
White Cane, mezcal, charred pineapple, cinnamon, lime **23**



ARABIAN NIGHTS
Eau de Bee, Amaro Nonino, blood orange, sumac, rose, lemon, whites (contains egg) **26**



THE HEMSWORTH
Single Malt Whisky, coffee liqueur, angostura bitters, orange twist **26**

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OUR SPIRITS

GIN

STRAIGHT DRY GIN — 12
Strangelove No. 8 Tonic, lime

SIGNATURE DRY GIN — 14
Fever Tree Mediterranean Tonic, lemon

LEMON SCENTED GUM HARVEST GIN — 15
Strangelove Lemon Squash, lemon

MOUNTAIN YUZU HARVEST GIN — 15
Sparkling coconut water, pineapple

VODKA, RUM & MORE

TRUE CUT VODKA — 12
Soda, lime

NATIVE BOTANICAL VODKA — 13
Soda, lime

WHITE CANE — 12
Fever-Tree Grapefruit soda, pink grapefruit

HEAVY CANE — 18
Muddled lime, Fever-Tree Distillers Cola

EAU DE BEE — 16
Ordinary Soda pear & cardamom, lemon

2019 REFINER'S MOLASSES RUM, 52% — 24

2019 MILL MOLASSES RUM, 67.2% — 28

OUR SPIRITS

WHISKY

AUSTRALIAN ORIGINAL WHISKY Fever-Tree Dry Ginger Ale, lime	15
STRAIGHT RYE MALT WHISKY Fresh apple juice	17
SINGLE MALT WHISKY	18
TRIPLE SMOKED SINGLE MALT WHISKY Salted rosemary highball	20
TRIPLE MOLASSES RUM CASK FINISHED SINGLE MALT WHISKY CASK STRENGTH, 52%	20
RETURN TO SANDIGO RYE MALT WHISKY, 54%	22
HERITAGE RED GUM CASK SINGLE MALT WHISKY, 46%	25
SINGLE PADDOCK RYE MALT HARVEST WHISKY, 61.6%	34
DRY GROWN RYE MALT HARVEST WHISKY, 48%	24
CELLAR DOOR EXCLUSIVE CANADIAN TUXEDO MAPLE SYRUP CASK RYE MALT WHISKY, 52.5%	34

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TASTING FLIGHTS

ARCHIE ROSE SIGNATURE RANGE	40
ARCHIE ROSE GIN	40
ARCHIE ROSE WHISKY	60
ARCHIE ROSE RYE MALT WHISKY	55
ARCHIE ROSE RUM & CANE SPIRITS	50
ARCHIE ROSE SINGLE CASK WHISKY	90

NO ALCOHOL

BASIL & HONEYDEW FIZZ Honeydew, lemon, yuzu, basil	15
SEASONAL SPRITZ Citrus, seasonal fruit cordial, soda	16
T.I.N.A. 2.0 Jasmine tea, rosella, raspberry, waxflower	12
HEAPS NORMAL LAGER	10

SINGLE CASK WHISKY

SINGLE PADDOCK SINGLE CASK RYE MALT HARVEST WHISKY	61.2%	42
BAR EXCLUSIVE SINGLE CASK RYE MALT WHISKY R167	54.2%	20
BAR EXCLUSIVE SMOKED HERITAGE RYE MALT WHISKY	54.2%	34
BATCH #1 SINGLE MALT SM1380	66.9%	42
BATCH #1 HERITAGE RYE MALT R1010	68.2%	38
BATCH #1 SMOKED RYE MALT R1117	65.1%	36
BATCH #2 DOUBLE SMOKED SINGLE MALT SM2361	50%	48
BATCH #2 RYE MALT R638 AT NATURAL CASK STRENGTH	70.8%	60
BATCH #2 SINGLE MALT SM1572	50%	40
BATCH #3 SINGLE MALT WHISKY 6YO SM1231	50%	42
BATCH #3 TOASTED AMBER SINGLE MALT WHISKY SM9917	54%	38
BATCH #4 RAW RYE WHISKY R8667B	54%	36
BATCH #4 SINGLE MALT WHISKY 5YO	73.9%	48
BATCH #4 SINGLE MALT WHISKY 6YO SM1827	71.6%	50

BEERS & BOILERMAKERS

YULLI'S SEABASS MEDITERRANEAN LAGER **12**
Alexandria NSW, 375mL, 4.2%
+ STRAIGHT RYE MALT WHISKY, 46% **+17**

MOUNTAIN CULTURE STATUS QUO PALE ALE **12**
Katoomba NSW, 355mL, 5.2%
+ AUSTRALIAN ORIGINAL WHISKY, 40% **+15**

FONTAINE AMBER LAGER **16**
Botany, NSW, 375mL, 5.3%
+ TRIPLE SMOKED SINGLE MALT WHISKY, 40% **+20**

SUNDAY ROAD CRYOTHERAPY HAZY IPA **17**
Kirrawee NSW, 375mL, 6.1%
+ RETURN TO SANDIGO RYE MALT WHISKY, 54% **+22**

AKASHA HOPSMITH IPA **16**
Five Dock NSW, 375mL, 6.8%
+ DRY GROWN RYE MALT HARVEST WHISKY, 48% **+22**

GRIFTER OLD PANTHER DARK LAGER **15**
Marrickville NSW, 375mL, 4.6%
+ SINGLE MALT WHISKY, 46% **+18**

WILLIE SMITH'S ORGANIC APPLE CIDER **16**
Grove TAS, 355mL, 5%
+ EAU DE BEE, 40% **+16**

WINES

SPARKLING

150/750mL

‘24 BA BA RUMBA PROSECCO
Tumbarumba NSW
15/70

PIPER HEIDSIECK CUVEE BRUT
Champagne, France
/200

WHITE

150/750mL

‘25 GILBERT PINOT GRIS
Orange NSW
15/70

‘24 INKWELL TANGERINE VIOGNIER
McLaren Vale SA (skin contact)
18/75

‘23 TILLIE J CHARDONNAY
Yarra Valley VIC
22/120

ROSÉ

150/750mL

‘24 MERCER ROSATO NEBBIOLO BLEND
Orange NSW
15/70

RED

150/750mL

‘23 FIGHTING GULLY ROAD PINOT NOIR
Beechworth VIC
20/110

‘23 INKWELL ROAD TO JOY SHIRAZ + PRIMITIVO
McLaren Vale SA
15/70

FOOD

SHARE PLATES

CHARCUTERIE & CHEESE 44
Three meats, two cheeses, pickles, sourdough

VEGAN PLATE 42
Vegan cheese, hummus, babaganoush, house pickles, sourdough

THREE CHEESE PLATE 36
Three cheeses, pickles, seasonal fruit, honey, sourdough

CHARCUTERIE PLATE 34
Three meats, pickles, caramelised onion jam, sourdough

CHEESE
All cheeses served with honey, seasonal fruit & lavosh

CHARLESTON JERSEY BRIE 14
Adelaide Hills SA

BAY OF FIRES CHEDDAR 16
Pipers River TAS

RIVERINE BUFFALO BLUE 16
Gippsland VIC

CHARCUTERIE
All charcuterie served with pickles

QUATTRO STELLE SOPRESSA 12
Belmore NSW

SAISON WAGYU SALAMI 16
Fortitude Valley QLD

L.P.'S SMOKED MORTADELLA 14
Chippendale NSW

FOOD

SNACKS

SMOKED ALMONDS	**7**
MARINATED OLIVES	**12**
+ FRENCHIES SOURDOUGH	**+8**
HUMMUS	**8**
+ FRENCHIES SOURDOUGH	**+8**
BABAGANOUSH	**8**
+ FRENCHIES SOURDOUGH	**+8**
FRENCHIES SOURDOUGH	**8**
CHICKEN LIVER PÂTÉ Pickles, grllled bread	**25**
THE ITALIAN TOASTIE Wagyu salami, sopressa, provolone, peppers, pesto & pickles	**22**
THREE CHEESE TOASTIE Provolone, red cheddar, gouda	**18**

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BOOK YOUR NEXT EVENT AT ARCHIE ROSE

Choose to hire out our original distillery space, located adjacent to our bar, or take over our private upstairs Mezzanine area for a more intimate function.

All of our blending and tasting experiences can be booked for private parties, get-togethers or team-building events.

CONTACT VENUES@ARCHIEROSE.COM.AU FOR DETAILS